

# BEER FLIGHT

## FOUR - 6oz TASTERS 12

SORRY FOLKS, NO FLIGHTS ON EVENT DAYS

### ELYSIAN FIELDS *PALE ALE*

The first baseball games were played in Hoboken, NJ, on the Elysian Fields. We honor the American pastime with this quaffable pale ale. Brewed with Copeland Pale, Light Munich, Caramel 15, and Dark 80 malts from Skagit Valley Malting. Bittered with Centennial and finished with Simcoe and Amarillo hops.

**5.2% ABV | PINT 6**

### THE NOISE *PALE ALE*

This highly drinkable pale ale swaggers with Mandarina Bavaria and Hallertau Blanc hops that tackle your tastebuds with hints of citrus, candied orange, and vanilla. The Noise is as much a home-field advantage as 67,000 voices in a unified roar... plus, all that screaming can make the 12s thirsty. It's loud and proud!

**5.1% ABV | PINT 6**

### THE IMMORTAL *IPA*

A Northwest interpretation of a classic English style, golden copper in color and loaded with New World hop flavor and aroma. Brewed with Pale, Munich, Crystal, and Cara-hell malts. Bittered with Chinook, finished with Amarillo and Centennial hops.

**6.3% ABV | 62 IBU | PINT 6**

### SPACEDUST *A TOTALLY NEBULAR IPA*

Great Western premium two-row, combined with c-15 and Dextra-Pils, give this beer a bright and glactic Milky Way hue. The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo.

**8.2% ABV | PINT 6**

### SNAILBONES *IPA*

Let loose your love darts and give bones to a beer full of grapefruit, peach, guava, and grape.

**8.5% ABV | SCHOONER 6**

### SUPERFUZZ *BLOOD ORANGE PALE*

There's a new beer in town--Superfuzz Blood Orange Pale--and he's sticking it to the Man. Superfuzz is a beer you can get behind, with Pale, Munich and Dextra-Pils malts and German Northern Brewer and Cascade hops to bitter and flavor. But it's Citra, Amarillo and blood orange peel and puree that'll really get you on your feet. Never dance? We'll see about that. With a starting gravity of 14°P/1.056, 6.4% ABV and layer on layer of mystical complexity, Superfuzz is shining, streaming, gleaming, flaxen, waxen.

**6.4% ABV | PINT 6**

### DAYGLOW *IPA*

This is a beer with the insistent beat of hops, as driving and inevitable as a Full Moon party in Haad Rin. It drips with tropical, sunshiny Mosaic, and twinkles with touches of El Dorado and Centennial. A touch of wheat hazes the malt bill a bit around the edges, and the IBUs are stuck in the mid-sixties.

**7.4% ABV | 65 IBU | PINT 6**

### MEN'S ROOM *ORIGINAL RED*

Brewed for the KISW radio program of the same name, Men's Room is amber in color with a light hop aroma and a toasty malt finish. Brewed with crisp 77 Crystal, Munich, Cara-hell, Cara-red, and Cara- vienne. Bittered with Chinook and finished with Cascade.

**5.6% ABV | 51 IBU | PINT 6**

### DRAGONSTOOTH *STOUT*

The name is referential to the founders of Thebes, warriors who sprang from the earth when the teeth of a slain dragon were sown by Cadmus. Made with 10% rolled oats, roasted barley, Crystal, Munich and chocolate malts. Bittered with Magnum, finished with Cascade and Centennial hops.

**8.1% ABV | 56 IBU | PINT 6**

### BITTER PATTERN *TRIPLE IPA*

Brewed for those of us who give zero f#@ks about Valentine's Day. We threw in a bit of all the malts; Pale, Munich, Special B, Triticale, Oat Malt, and some Golden Naked Oats. Only bittered with 2 lbs of Chinook, this picks up most of its bitterness from the late additions of Galaxy and Simcoe. Dry hopped with Galaxy, Centennial, and Idaho 7. This beer is sure to satisfy the bitter-pattering of your heart.

**10.2% ABV | SCHOONER 6**

### TEMPEST FUGIT *HOPPY LAGER*

Starting its journey with our familiar malt bill of Pale, Munich, and Carahell; a perfect storm soon hit and alternate plans were made. We bittered with Magnum as usual, but sailed into late and dry additions of Comet and experimental hop #09326 rather than our trusty Saaz. Instead of our usual spicy and earthy flavors and aromas, this new adventure features flavors and aromas of grapefruit, fresh cut flowers, and tropical fruit. Tempus fugit is Latin for "time flies", we used this mantra and made something fun out of our perfect storm.

**4.9% ABV | 60 IBU | PINT 6**

### WISE *ESB*

Allusive to the goddess Athena, patroness of warriors, weaving and wisdom. Brewed with Pale, Munich, Crystal, Cara-hell and Belgian Special B malts. Bittered with Chinook, finished with Cascade and Centennial hops. Starting gravity 14.5° Plato (1.058), alcohol 4.9% by weight.

**5.9% ABV | 39 IBU | PINT 6**

### BACKSTAGE *PALE ALE*

Bringing back a series from our past, Backstage Ale celebrates the marriage of music and beer that has driven the spirit of Elysian throughout our history. Brewed with Pale, DexPils, Munich, and C15. Hopped with Willamette, Celeia, and experimental South African XJA2/436 for flavors and aromas of Bergamot citrus, incense, floral notes, and herbs. Finished off with Lemon Thyme. Pale, herbal, citrusy, refreshing. Music to your palette.

**6.1% ABV | PINT 6**

### BITTY BITTY POM POM *POMEGRANATE LAGER*

Once again, the ladies of Elysian took over our Capitol Hill brewery on International Women's Day – and this year, it involved pomp poms (literally). In support of the 2018 Pink Boots Collaboration Brew, we bring you Bitty Bitty Pom Pom! This hoppy pilsner is anything but itty, made with the YCH Pink Boots hop blend featuring Palisade, Simcoe, Mosaic, Citra & Loral. A healthy dose of ruby red pomegranate juice was added to fermentation. For each pint sold, \$1 will go to support women in the brewing industry through the Pink Boots Society.

**6.0% ABV | PINT 6**

### BIOSPHERE BLUE *BLUEBERRY PALE ALE*

In celebration of World Environment Day and Elysian's commitment to nurturing a clean planet, we proudly bring you Biosphere Blue. A simple grain bill of Pale, Munich, and C15 complement the Chinook, Cascade, and Mosaic hopping. Slightly piney, citrusy and lightly malty. We conditioned the beer on over 15#/bbl of blueberries to bring you the closest thing to blueberry juice you'll get in a beer.

**5.4% ABV | PINT 6**

### BON TON *YUZU CREAM ALE*

Bittered with Hallertau Magnum and Mandarina Bavaria hops, this cream ale rises to the top with the addition of yuzu juice. A base of Premium 2-row and Dextra Pils malts, with the addition of flaked corn, sets the stage for the fruity, citrusy, tangerine aromas and a mild citrus bite.

**4.3% ABV | PINT 6**

### HYDRA *HEFEWEIZEN*

Named for the multi-headed monster that was the object of Hercules's second labor; this beer was brewed with Pale, Munich & Crystal 45 malts, and more than 50% wheat. Bittered with Northern Brewer and finished with Saaz hops.

**5.4% ABV | PINT 6**

### KAPPA *IPA*

The obsession is real. Piny, crisp, and a glimpse of honeydew. Idaho 7 pushes through with back up from Eureka, Denali, and Galaxy.

**6.4% ABV | PINT 6**

### GUEST TAPS

#### BUD LIGHT *AMERICAN LIGHT LAGER*

**4.2% ABV | PINT 6**

#### STELLA ARTOIS *BELGIAN PILSNER*

**5.0% ABV | PINT 7**

## BEER TO GO

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### GROWLERS TO-GO

EMPTY GLASS GROWLER	6
GROWLER FILLS	<i>tier 1 - 14 tier 2 - 16 tier 3 - 18</i>
HAPPY HOUR FILL	10

## POURING SOON

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### ZEPHYRUS *PILSNER*

The gentlest of the sylvan deities, embodied in the western wind which blows across the Elysian Fields. Bittered with German Northern Brewer and finished with Czech Saaz hops.

**4.7% ABV | 38 IBU | PINT 6**

### HAWAIIAN SUNBURN *PINEAPPLE HABANERO SOUR*

Like a nice Hawaiian Sunburn, this brew packs a little heat and a little sweet, backed by a tart, refreshing finish. Ale brewed with habanero peppers and pineapple added.

**5.3% ABV | PINT 6.50**

### TESTING ONE TWO *IPA*

Testing one, two! Is this thing on? This IPA was brewed with Pale, Munich, CaraHell, and C45 malts, then bittered with Summit, Azacca, Jarrylo, and Pekko were featured in the lineup as mid, late, and dry hop additions to the gang. Its mild flavor has hints of citrus, tropical fruit, pear, herbs, and a touch of spice. What now?

**6.7% ABV | PINT 6**



TAP LIST



DUST IS DEAD  
RELEASE PARTY

JOIN US ON  
THURSDAY JULY 26<sup>th</sup>  
AT ELYSIAN CAPITOL HILL  
FOR THE RELEASE OF  
DUST IS DEAD BRETT IPA



Three-time Large Brewpub of the Year at GABF, Elysian Brewing Co. operates five neighborhood locations in the city of Seattle, including brewpubs, a taproom, and a production brewery. Known for innovative and classic styles, Elysian has brewed over 500 recipes since opening in 1996.

   @elysianbrewing



ELYSIAN FIELDS  
EST. 2006